

March 2022 TV —Corned Beef Recipes

With Corned Beef recipes this good, there's no reason to wait for St. Patrick's Day. Make the classics with cabbage and potatoes or use it to make a Reuben or Corned Beef Hash, the possibilities are endless.

Smoked Corned Beef

Smoked Corned Beef takes the classic brined beef roast and slowly smokes it to impart a whole new level of flavor! St. Patrick's Day never tasted so good, but I recommend enjoying this any time of year!

Total Recipe Time: 7 hours 10 minutes

Makes 6 servings

- 4-5 pound Corned Beef Brisket, flat, uncooked
- Fruit wood chips
- Water, as needed
- 3 carrots, cut into 2-3 inch pieces
- 6 red potatoes, halved
- 1 onion, cut into quarters
- ¼ head of cabbage

1. Preheat smoker to 275 degrees, add water to the smoker's water pan to help maintain a consistent temperature and add wood chips for smoking.
2. Most store-bought corned beef briskets will include pickling spices inside the packaging. Remove these spices and set them aside. Then rinse the brisket under cold water to remove any excess salt, and pat dry with a paper towel.
3. Set the beef brisket on the smoker rack with the fat cap facing up and let smoke for 3 to 4 hours, until the corned beef reaches 165 degrees.
4. Place your vegetables in an aluminum foil pan along with reserved pickling spices. Add the brisket along with enough water to fill half of the pan. Cover tightly with foil and return to the smoker for another 3 to 4 hours.
5. The smoked corned beef brisket is done with it is easily pierced with a fork with minimal resistance. The final meat temperature will be around 190-205 degrees.
6. Remove the corned beef from the smoker and let rest for 30 minutes while keeping it covered, then slice and serve with vegetables.



Nutrition: Calories: 777kcal; Carbohydrates: 41g; Protein: 49g; Fat: 45g; Saturated

Fat: 14g; Cholesterol: 163mg; Sodium: 3747mg; Potassium: 2056mg; Fiber: 6g; Sugar: 6g; Vitamin A: 5148IU; Vitamin C: 117mg; Calcium: 72mg; Iron: 7mg

Recipe courtesy of the [Fox Valley Foodie](#).

Slow Cooker Corned Beef and Cabbage Soup

This Slow Cooker Corned Beef and Cabbage Soup is everything you love about this Irish comfort food, made all the more delicious and comforting when simmered together into a stew.

Total Recipe Time: 4 hours on HIGH; 8 hours on LOW

Makes 6-8 servings

- 1.5 pounds Corned Beef, cut into large chunks
- 4 cups chicken stock
- 1 (12-ounce) bottle of beer
- 1.5 pounds Yukon gold potatoes, diced into bite-sized pieces
- 2 carrots, peeled and diced
- 2 stalks celery, diced



GIAMME SOME OVEN

- 1 medium white onion, peeled and diced
 - 1 small head green cabbage, quartered, cored and shredded
 - 1 bay leaf
 - Generous pinch of salt and freshly-ground black pepper
 - Fresh parsley, optional
1. Add all ingredients to a large slow cooker bowl and toss to combine. Cover and cook on LOW 7-8 hours or on HIGH 3-4 hours, or until the beef is tender and shreds easily.
 2. Transfer the beef chunks from the stew to a separate plate and use two forks to shred into bite-sized pieces. Return the beef to the stew and stir to combine. Taste and season with additional salt and pepper if needed, then remove bay leaf.
 3. Serve warm, garnish with fresh parsley if desired.

Recipe courtesy of [Gimme Some Oven](#).

Beer Puffs with Corned Beef Filling

A delicious appetizer recipe that is perfect for Game Day!

Total Recipe Time: 1 hour

Makes 24 appetizers

Puffs:

- 1 cup beer (your favorite)
- 1/2 cup (1 stick) unsalted butter
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 4 large eggs

Filling:

- 2 cups finely chopped deli corned beef
- 2 tablespoons finely chopped onion
- 2 tablespoons mayonnaise
- 2 tablespoons spicy brown mustard
- 1/4 teaspoon prepared horseradish



1. **Make the Puffs (can be made ahead):** In a medium saucepan, bring the beer and butter to a boil. When the butter is melted, add the flour and salt. Cook this over low heat, stirring constantly, until the mixture pulls away from the sides of the pan. Remove from heat and let cool slightly.
2. Preheat the oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone mat (or spray lightly with cooking spray).
3. Use an electric hand mixer to beat the eggs into the beer batter mixture one at a time until the dough is shiny. Drop by teaspoonfuls 1-inch apart on the prepared baking sheet (or use a small cookie scoop).
4. Bake for 10 minutes. Reduce the temperature to 350 and bake an additional 10 minutes. Let cool. Split the puffs with kitchen scissors and refrigerate until ready to fill.
5. **Make the filling:** Combine all of the filling ingredients and chill.
6. Spoon the filling into the puffs. Cover and refrigerate until ready to serve.

Nutrition information per puff: Calories: 99kcal; Carbohydrates: 5g; Protein: 6g; Fat: 6g; Saturated Fat: 3g; Cholesterol: 56mg; Sodium: 213mg; Potassium: 23mg; Fiber: 1g; Sugar: 1g; Vitamin A: 169IU;| Vitamin C: 1mg; Calcium: 15mg; Iron: 1mg.

Recipe courtesy of [Recipe Girl](#).

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Corned Beef Cottage Pie

This Corned Beef Pie is the love-child of Shepherd's Pie and Corned Beef Hash. Make it with leftover or deli Corned Beef.

Total Recipe Time: 60 minutes

Makes 3 servings

- 2-1/2 cups cooked Corned Beef, finely diced OR 12 oz. deli Corned Beef
- 1-pound potatoes, peeled and quartered, about 4 medium-sized potatoes, cooked and mashed
- 2 tablespoons butter
- 1 cup onion, diced
- 1 teaspoon Worcestershire Sauce
- 1 1/2 tablespoons ketchup
- 1 1/2 cup beef broth
- 2 tablespoons fresh parsley, finely chopped (or 1 Tbsp dried)
- 1/4 teaspoon dried thyme
- Salt and freshly ground pepper



Topping (optional):

- 1/2 cup cheddar cheese, shredded
- 3 Tbsp dried breadcrumbs, or 1/4 cup fresh breadcrumbs

1. Preheat the oven to 400 degrees F.
2. Heat 2 tablespoons butter in a large skillet over medium heat. Add the onions and cook until softened and starting to turn golden a bit. Add the Worcestershire, ketchup, beef broth, parsley and thyme to the skillet. Simmer over medium heat until liquid reduces by half. Add the Corned Beef and reduce heat slightly. Simmer 3-4 minutes or until there is only a bit of liquid left in the mixture (don't let all of it cook off). Taste the mixture and add additional salt and freshly ground pepper, as needed.
3. Spoon filling into a small baking dish (8-inch round). Spoon mashed potatoes over-top in an even layer. Top with shredded cheese, then sprinkle with bread crumbs.
4. Bake in preheated oven for about 30 minutes, or until filling is heated through and bubbling and top is lovely and golden.

Nutrition information: Calories: 587 kcal; Carbohydrates: 36g; Protein: 26g; Fat: 37g; Saturated Fat: 18g; Cholesterol: 115mg; Sodium: 2099mg; Potassium: 1227mg; Fiber: 5g; Sugar: 6g; Vitamin A: 970IU; Vitamin C: 60.1mg; Calcium: 262mg; Iron: 7.9mg.

Recipe courtesy of [Seasons and Suppers](#).

Baked Reuben Sliders

Baked Reuben Sliders are crazy easy to make and perfect for St. Patrick's Day! You could make some for game day too. They fly off the plate!

Total Recipe Time: 20 minutes

Makes 12 sliders

- 12 Hawaiian-style sweet rolls cut in half to make tops and bottoms
- 1/2 cup Thousand Island dressing
- 1/2 pound corned beef sliced thin
- 1 pound sauerkraut drained
- 1/4 pound Swiss cheese sliced
- 2 tablespoons butter melted



1. Preheat oven to 350 degrees F. Butter the bottom of a 9-inch x 13-inch baking dish.
2. Place the bottoms of the rolls in the dish.
3. Spread 1/4 cup of Thousand Island dressing on the roll bottom halves.
4. Lay the corned beef slices over all the rolls. Spread the sauerkraut over the corned beef. Lay the Swiss cheese slices over the top of the sauerkraut.
5. Spread the remaining Thousand Island dressing over the inside of the top halves of the rolls and place on top of the Swiss cheese.
6. Use a pastry brush to spread melted butter over the tops of the rolls.
7. Place in the oven to bake for 15-20 minutes or until the cheese is completely melted.
8. Remove from the oven and cut each slider apart from the others. Place on a plate and serve warm!

Nutrition information per slider: Calories: 225kcal; Carbohydrates: 19g; Protein: 9g; Fat: 13g; Saturated Fat : 5g; Trans Fat: 1g; Cholesterol: 36mg; Sodium: 689mg; Potassium: 139mg; Fiber: 1g; Sugar: 6g; Vitamin A: 166IU; Vitamin C: 11mg; Calcium: 90 mg; Iron: 1mg.

Recipe courtesy of [Real Housemoms](#).

Classic Corned Beef with Cabbage and Potatoes

This recipe is a St. Patrick's Day favorite, but you can enjoy any time of the year you'd like. Corned Beef Brisket is slow-cooked with cabbage, potatoes and carrots for a hearty family meal.

Total Recipe Time: 3 ½ hours

Makes 8 sliders

- 1 Corned Beef Brisket (2-1/2 pounds)
- 5 cups water, divided
- 1 medium head cabbage (about 2 pounds), cut into wedges
- 8 ounces Yukon Gold potatoes, cut into 8 wedges
- 8 ounces carrots, cut into 1-inch pieces
- 2 tablespoons butter, melted
- 1/2 teaspoon salt
- 1/2 teaspoon pepper



1. Preheat oven to 350°F. Place Corned Beef Brisket and 3 cups water in large stockpot or Dutch oven, fat-side up. Add seasoning packet that came with Brisket. Bring to a simmer. Do not boil. Cover tightly and cook in 350°F oven 2-1/2 to 3 hours or until fork-tender.
2. Transfer brisket to cutting board, reserving any liquid in stockpot; cover brisket with aluminum foil. Let stand 15 to 20 minutes.
3. Meanwhile add 2 cups remaining water to same stock pot with reserved liquid. Place steamer basket in stock pot. (Liquid should not touch bottom of basket). Place cabbage, potatoes and carrots in basket. Bring to a boil. Cover tightly; reduce heat and steam vegetables 20 to 25 minutes or until fork-tender.
4. Remove fat from brisket, if desired. Carve brisket into thin slices across the grain. Combine butter, salt and pepper in small bowl. Drizzle over vegetables. Serve brisket with vegetables.

Nutrition information per serving, 1/8 of recipe: 371 Calories; 221.4 Calories from fat; 24.6g Total Fat (9 g Saturated Fat; 0.1 g Trans Fat; 0.9 g Polyunsaturated Fat; 11.3 g Monounsaturated Fat;) 119 mg Cholesterol; 1298 mg Sodium; 15 g Total Carbohydrate; 4.2 g Dietary Fiber; 5.2 g Total Sugars; 23 g Protein; 0 g Added Sugars; 86 mg Calcium; 3 mg Iron; 451 mg Potassium; 4.5 mcg Vitamin D; 0.3 mg Riboflavin; 4 mg NE Niacin; 0.4 mg Vitamin B₆; 1.9 mcg Vitamin B₁₂; 182 mg Phosphorus; 5.5 mg Zinc; 37.6 mcg Selenium; 93.8 mg Choline. This recipe is an excellent source of Protein, Vitamin D, Riboflavin, Niacin, Vitamin B₆, Vitamin B₁₂, Zinc, and Selenium; and a good source of Dietary Fiber, Iron, Phosphorus, and Choline.